

Item
Model
ProjectName



## Automatic - gear transmission

The range of gravity slicers provides a rational and fast solution for the slicing problems of restaurants, canteens and supermarkets. They are particularly suitable for foods like salame/ham and cooked meats. The model detailed on this sheet is a gravity slicer available with gear transmissions.

601009 with optional automatic slice counter

## **FEATURES**

- Base and main components in sanitary brushed aluminium thus guaranteeing durability, high sanitary standards and easy cleaning.
- Sharpened blades in tempered forged steel.
- Removable and easy to use top mounted stone blade sharpener.
- Removable carriage system.

- Gear drive system for heavy and continuative daily operations.
- The cover blade and product deflector are easilily removable without the use of tools.
- Carriage rollers and self-lubrificating brushes provide easier movement during operation.
- Automatic slice counter available upon request (special order).







- Cover blade full covering for improved slicing and movement during manual operations.
- Gauge plate interlock allows the removal of carriage for cleaning only when the appliance is switched off.
- Permanently mounted blade guard ring aids protection from cutting blades while operating and cleaning.
- Blade drive motor ventilated designed for continuous use.
- Gauge knob provides precise control of slicing.
- CE and NSF approved.
- IP44 water protection.

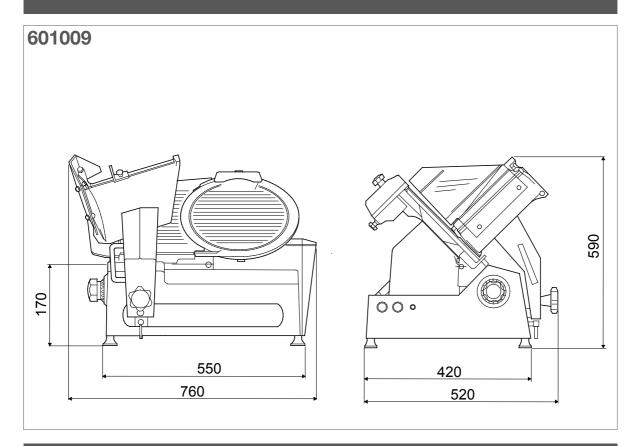
**Specifications** 

MODEL	MSGA30G 601009
External dimensions - mm	
width	760
depth	520
height	590
Electrical power - kW	0.5
Net weight - kg.	49





## **Installation drawings**



MODEL	MSGA30G 601009
I - Electrical connection	230 V, 1N, 50

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



## Food slicers

www.dito-electrolux.com

